Lovelines

❤❤❤

Jenny
Never give up on the dreams we share They will come true I'll always love you
Jim

❤❤❤

Dandy
I love you greatly, more than I can say Just thinking you near gives me a feeling of love and joy I will always love you sweetheart.
Love Shanda

❤❤❤

Happy Valentine's Day, John We miss you
Honour love
Emily Mom Jeanine Bill, Jill

❤❤❤

To the Kirkland Family and Grandma Fishel.
I miss "Y'All" very much! Happy Valentine's Day. I love you
Sue K

❤❤❤

Benjamin Demon
I love you very much! Love Forever, Dawn
Handly Paige Rules!

❤❤❤

To the man I share my dreams my hopes, my desires - Thank you for the years of happiness, and the promises of an even brighter future - I love you - LSMS

❤❤❤

Janett
Happy Valentine's Day Sweetheart - I love you
Michael

Deb's Country Corner

Hello Country Folks! My name is Deb Westbrook and The Banner has graciously decided to give me a little space each week to bend your ears, or eyes, in this case. I'm going to do a little reminiscing a little homespun chatter and may be a recipe or two I'd also like to hear from you too. Got a favorite recipe? Maybe a special memory that holds a warm place in your mind? A household hint, or even a pet peeve. Jot it down on a card and send it to me in care of The Banner. In the meantime, in honor of Valentine's Day this month. I thought I'd share one of my favorite recipes with all of you. Make it a day early so you have time to pick out all the calories.

Red Velvet Cake
1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 cups flour
1 heaping Tablespoon cocoa
dash of Salt
1 cup buttermilk (don't cheat it's got to be buttermilk)
2 oz. red food coloring
1 teaspoon baking soda
1 tablespoon vinegar

Cream the shortening, sugar and eggs until light and fluffy. Sift the flour, cocoa, and salt at least twice so they're smooth as silk. Stir the flour mixture into the shortening mixture, and mix well. Slowly add the buttermilk and food coloring. Mix well again. Add the baking soda and vinegar. Beat well, and pour into 2 round or 1 oblong greased and floured pan. Bake at 350 for about 40 minutes. It goes real well with cream cheese or buttercream frosting.

Make this cake for your valentine and you'll be sweethearts all year long.

Speaking of having a sweetheart isn't this a great time of year to do a little extra cuddling? It's cheaper than oil heat and less tremulous. I'm sure I wouldn't be without my wood burning Firewood. Truth is, I wouldn't be without my wood stove. There's something more friendly and soothing about wood than existing firewood. Truth is, I wouldn't be without my wood stove. There's something more friendly and soothing about wood stove. There's something more friendly and soothing about wood stove. There's something more friendly and soothing about